

FORWARD

The **Idaho Food Safety and Sanitation Manual** was developed primarily to serve as a training publication for the mandatory supervisor training program. However, during the review process by food industry representatives and the various health agencies, it was recommended that the manual be a multi-use publication for the food industry. Therefore, the manual has been modified so it can be of greater utility in the hands of the food industry license holder, manager and supervisor.

The manual provides the following uses to the food industry:

1. Training manual for the mandatory supervisor training program;
2. Serves as a general information publication for understanding why food safety and sanitation is Important to the food industry;
3. Emphasizes only food safety and sanitation areas that relate directly to causes of foodborne diseases and outbreaks
4. Serves as a resource manual, in association with the UNICODE; and
5. Serves as a guide for training employees below the supervisor level.

The health agencies of the State of Idaho encourage food establishment to use the manual to its maximum potential.

The greatest tribute to the customers served is to put food safety and sanitation principles into everyday practice. The reward will be safe food and a popular practice.

Should the user of this manual have food safety or sanitation questions which are not covered in this manual or the **UNICODE**, contact your local health department.

The Idaho Department of Health and Welfare appreciates the significant contributions made by the food industry I health agencies and others who were sufficiently interested to provide constructive comment during the preparation of the manual.